

# **RELATIVE CARE FOOD SERVICE INSPECTION**

Facility Name: Provi

Provider Address: \_\_\_\_\_

Provider Name: \_\_\_\_\_ Date of Inspection: \_\_\_\_\_

Yes No N/O N/A

1. © Food provided by facility and brought in by parents from approved source, properly labeled, and in hermetically sealed container?.....					
1. Food protected and stored in a clean, dry location?.....					
a. Stored above floor and not exposed to splash?.....					
b. Stored away from toilet or mechanical rooms?.....					
c. Properly stored away from contaminants?.....					
2. Bottled or canned baby food					
a. Labeled with name of child, date and time of opening?.....					
b. Refrigerated at 41 degrees F or below?.....					
c. Discarded if not used within 24 hours of opening?.....					
d. Infant formula or breast milk discarded after feeding or within 2 hours of initiating a feeding?.....					
3. Refrigerator maintained and cleaned to prevent contamination?.....					
a. At or below 41 degrees F?.....					
b. Thermometer in refrigerator to verify temperature?.....					
4. Food prepared meets food safety and temperature guidelines (no cross-contamination, hot foods hot, cool foods cold, leftovers properly chilled) .....					
5. Food Service					
a. Food served on clean plates, single service plates, napkins, or a clean and sanitized high chair tray?.....					
b. If used, napkins are single service?.....					
c. Clean cups or single service cups provided?.....					
d. Reusable food holders and utensils washed and rinsed before use? .....					
e. Prep surfaces washed, rinsed, and sanitized? .....					
6. Food handler hygienic practices					
a. Wash hands immediately before engaging in food handling?.....					
b. Wash hands immediately after using toilet or caring for animals?.....					
c. Wash hands when switching between working with raw food and ready to eat food to prevent cross contamination?.....					
7. Separate hand washing facilities for food preparation and toilet rooms?.....					
8. Personal Cleanliness					
a. Hair pinned back during meal prep? .....					
b. Clean outer clothing? .....					
9. Poisonous or toxic chemicals identified?.....					
a. Stored away from food, food equipment, utensils, single service items?.....					
b. Only chemicals used for maintenance, cleaning, and sanitizing of food service areas permitted to be stored in food service area? .....					

Satisfactory Inspection? Yes \_\_\_\_\_ No \_\_\_\_\_ Follow up inspection necessary? No \_\_\_ Yes \_\_\_ By Date \_\_\_\_\_

Signatures: \_\_\_\_\_

11/06 \_\_\_\_\_ Day Care Provider \_\_\_\_\_ Inspector